Tips for Successful Vacuum Packaging

For more usage tips and safety information, please refer to the FoodSaver® Reference Guide or visit our website at ***www.foodsaver.com****.*

Tips on Sealing a Bag

Make sure appliance lid is securely latched. When making a bag from a roll, place bag material on Sealing Strip **(L)**, close lid and make sure to use the Latch **(E)** to lock lid. Then press Seal Button **(T)**.

Prevent moisture or liquid from being pulled into the Vacuum Channel (J) or trapped in the seal. Either pre-freeze moist food such as raw meat for 1-2 hours before vacuum packaging, or place a folded paper towel between food and end of bag to absorb excess liquids. Just be sure to leave at least 3 inches between paper towel and end of bag so that bag seals properly with paper towel inside.

Make sure appliance has time to cool down. Wait at least 20 seconds between seals. Under very heavy usage, appliance will not operate to prevent overheating. If it does, wait 20 minutes to allow appliance to cool off.

Tips on Removing Air from a Bag

Make sure appliance lid is securely latched. When vacuuming and sealing a bag, make sure the Latch **(E)** is in the locked position.

Check for wrinkles in the bag along the Sealing Strip (L). Wrinkles in seal may cause leakage and allow air to come back into bag. Check for wrinkles in bag along Sealing Strip before closing lid and vacuum packaging. If you find wrinkles after sealing bag, simply cut bag open and vacuum package again.

If motor runs for more than 30 seconds without stopping, consider the following: If vacuum packaging with a bag, make sure open end is placed down inside Vacuum Channel **(J)** and make sure Accessory Hose **(A)** is not attached. If vacuum packaging with an accessory, check Accessory Hose in appliance lid and in accessory to ensure a tight fit.

Tips on Storage

To utilize flip-up storage:

1. Close the lid.
2. Turn Latch **(E)** *halfway* to secure for storage (the halfway position locks appliance lid for storage without compressing the foam gasket and creating unnecessary wear and tear).
3. Push and hold Release Button **(C)** on the right side of appliance.
4. Raise the front of appliance until it is in the upright position and clicks.
5. Let go of the Release Button.
6. When ready to use again, press Release Button and lower front of appliance.

Tips

Tips for Successful Vacuum Packaging

(continued)

General Tips

1. Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver® Bags, Canisters and Accessories.
3. During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Vacuum Channel **(J)**, clogging the pump and damaging your appliance. To prevent this, follow these tips:
   a. *For moist and juicy foods such as raw meats:* Freeze first and avoid over filling bags. You can also place a folded paper towel inside top of bag, but below seal area, before vacuum packaging.
   b. *For soups, sauces and liquids:* Freeze first and avoid over filling bags. Or, use a canister in refrigerator.
   c. *For powdery or fine-grained foods:* Avoid over filling bags or use a canister. You can also place a coffee filter or paper towel inside before vacuum packaging.
   d. If your appliance features a Drip Tray **(I),** empty after each use.
4. To avoid over filling, always leave at least 3 inches of bag material between bag contents and top of bag. Then leave at least one additional inch of bag material for each time you plan to reuse bag.
5. Do not create your own side seams for a FoodSaver® Bag. These bags are manufactured with a special side seam, which is sealed all the way to the outer edge.
6. To prevent wrinkles in a seal when vacuum packaging bulky items, gently stretch bag flat along Sealing Strip **(L)** before you close lid.
7. If you are unsure your bag was sealed properly, simply reseal bag about ¼ inch above first seal.
8. When you are vacuum packaging items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a canister or Mason jar instead of a bag.
9. When using accessories, remember to leave one inch of space at top of canister or container, and make sure to lock Latch **(E)** before vacuuming. Unlock the Latch when finished.
10. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See pages 2-3 of *FoodSaver® Reference Guide* for more information.
11. If appliance does not function, check to make sure the Latch **(E)** is in the locked position.
12. If storing appliance horizontally, make sure the Latch **(E)** is in the unlocked position. If storing appliance vertically, lock the Latch halfway, to the store position. Make sure Drip Tray **(I)** has been emptied before storing vertically.

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FoodSaver® ADVANCED DESIGN™

QuickStart

V2830

Features of Your FoodSaver® Appliance

- **A** Accessory Hose
- **B** Accessory Hose Storage
- **C** Flip-up Release Button
- **D** Touchpad Control Panel
- **E** Easy-lock Latch
- **F** Pen Storage
- **G** Roll Storage Compartment
- **H** Bag Cutter and Cutter Bar
- **I** Easy-clean Drip Tray
- **J** Vacuum Channel
- **K** Foam Gasket
- **L** Extra-wide Sealing Strip

For important safety information and helpful tips, please refer to the *FoodSaver® Reference Guide* included in your kit. Questions? Visit us at **www.foodsaver.com** or call 1-800-777-5452 (U.S.) or 1-877-804-5383 (Canada). Get tips on vacuum packaging and order FoodSaver® accessories.

Features